

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		08/10/2001	Est. B-477 N.V. Tops Food		Olen
NAME OF REVIEWER Dr. F. Choudry & Dr. J. Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Sofie & Dr. J. Vanbroekhoven, Director		COUNTRY BELGIUM	
				EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 A
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 M	Processing records 63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 A
Temperature control	10 A	Animal identification		37 O	Container closure exam 66 A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling 67 A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling 68 A
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures 69 A
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant 70 A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection 71 A
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification 72 A
Over-product ceilings	17 U	Returned and rework product		45 A	Inspector verification 73 N
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision 76 M
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items 77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP 82- M
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	08/10/2001	Est. B-477 N.V. Tops Food	Olen COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr.J.Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Sofie & Dr. J. Vanbroekhoven, Director		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17. Dripping condensate, from overhead exist system and ceilings, that were not cleaned/sanitized daily, was falling onto exposed edible product in the blanching room. Establishment officials proposed preventive measures to prevent product contamination to GOB inspection officials.

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel

b) GOB inspection officials were identifying the pre-operational and operational sanitation deficiencies but any corrective actions taken were not being maintained. GOB meat inspector was monitoring/verifying the adequacy and effectiveness of pre-operational and operational SSOP bimonthly for first shift operation. The daily continuous inspection coverage was not provided. This is a three shift processing establishment and no inspection coverage was provided for second and third shift operations.

76. Monthly supervisory visits were conducted twice a year.

82. HACCP (please see attachment B).

FOREIGN PLANT REVIEW FORM

REVIEW DATE

08/14/2001

ESTABLISHMENT NO. AND NAME

Est. B-156  
N.V. Vleeswarenfabriek Deko

CITY  
Hasselt

COUNTRY  
BELGIUM

NAME OF REVIEWER

Dr. F. Choudry & Dr. J. Giezentanner

NAME OF FOREIGN OFFICIAL

Dr. Sofie Huyberechts & Dr. W. Dendas, Director

EVALUATION

☒ Acceptable ☐ Acceptable/  
Re-review ☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 U	Processing equipment	62 A
Pest --no evidence	07 M	Operational sanitation	35 U	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 M	Storage and use of chemicals	50 A	Species verification	79 M
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82-A
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	08/14/2001	ESTABLISHMENT NO. AND NAME Est. B-156 N.V. Vleeswarenfabriek Deko	CITY Hasselt
			COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr.J.Giezentanner	NAME OF FOREIGN OFFICIAL Dr.Sofie Huyberechts & Dr. W. Dendas, Director		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptabl

COMMENTS:

- 05, a. The sanitizer was not maintained at the required temperature (82C) in the processing rooms.
- b. The sanitizing facility for knives in the processing rooms was designed in such a way that it was not possible to sanitize knife completely and effectively. Establishment official ordered correction immediately.
07. Gaps at the sides of door in the dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction
19. Fat residue and dried pieces of meat were observed on working tables, ham tumblers, and bins for edible product ready for use in the processing room. Establishment officials ordered correction.
23. Establishment personnel were observed not maintaining suitable level of cleanliness of their working clothes (each employee was given one frock per week). Establishment officials indicated that it would be corrected immediately.
- 34,35.a) The daily pre-operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel. The daily operational sanitation SSOP program was not monitored.
- b) GOB meat inspection officials were not adequately monitoring/verifying the adequacy and effectiveness of the pre-operational and operational sanitation SSOP. GOB inspection officials indicated that it would be corrected.
- c) GOB meat inspection officials were not providing daily continuous inspection coverage. Inspector was visiting this establishment between four to six times a month and one hours each visit.
43. Containers for edible and inedible product were not identified.
75. Monthly supervisory reviews were conducted between 2 to 3 times a year.
79. Species verification testing program was not done. GOB inspection officials indicated that it would be corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		08/21/2001	Est. B-45 N.V. Theo Bauwens		Zeile
NAME OF REVIEWER Dr. FAIZ R. CHOUDRY		NAME OF FOREIGN OFFICIAL Dr. Sofie & Dr. Albrecht V. Brempt, Director		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
COUNTRY BELGIUM					
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 M	Effective maintenance program		33 M	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 U	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 M	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 08/21/2001	ESTABLISHMENT NO. AND NAME Est. B-45 N.V. Theo Bauwens	CITY Zeile COUNTRY BELGIUM
NAME OF REVIEWER Dr. FAIZ R. CHOUDRY	NAME OF FOREIGN OFFICIAL Dr. Sofie & Dr. Albrecht V. Brempt, Director		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

05. There was no sanitizer at the ham trimming station in the receiving room.
07. Gaps at the bottoms of door in the shipping room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
17. Dripping condensate, from overhead refrigeration units, pipes, ceilings, and beams that was not cleaned/sanitized daily, was falling onto hams, exposed edible products, and packaged products in the coolers, ham tumbling room, brine pumping room, and product weighing room. Neither establishment nor GOB meat inspection officials took corrective actions.
18. Overhead rails in the ham cooler were observed with accumulations of dirt, rust, and flaking paint. Establishment officials ordered correction.
19. Dried pieces of meat, blood, fat, grease, and product residues from previous day operation were observed on numerous containers for edible product in the boning room. Fat, grease, and black discoloration were observed on meat hooks in the ham cooler. Old fat residue and black discoloration were observed on employees' scabbards and knives in the boning room. Establishment officials ordered correction.
21. A build-up of dust or debris and cobwebs was observed in the dry storage and spice rooms and some packaging materials, ingredient, and spices were not stored on racks or racks were not high enough to monitor pest control and sanitation programs. There was no partition between dry storage room, spice room, and equipment, machines, and unused items. Numerous holes at the junction of walls and floors to outside were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective/preventive measures to GOB inspection officials.
26. Several employees were not observing good hygienic work habits to prevent direct product contamination such as: picking up pieces of meat from the floor, picking up container of edible product from the floor and storing it on the top of clean container and without washing their hands, handled edible product in the boning room.
27. Hams were observed with grease, and rail dust in the coolers.
28. Numerous doors in the processing rooms opened upward and wet floor below the door was potential in dripping dirty droplet of water onto edible product and employees' clothes when passing through the doors. Establishment officials ordered correction immediately.
33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective actions taken were not documented by the establishment personnel. The GOB inspection officials were not monitoring pre-operational sanitation to verify the adequacy and effectiveness of the sanitation SSOP program and operational sanitation deficiencies were not identified and any corrective actions taken were not documented. Establishment officials ordered correction.
43. Containers for edible and inedible product were not identified and stored together in the boning room.

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 08/09/2001	ESTABLISHMENT NO. AND NAME Est. EEG-93 N.V. Westvlees	CITY Westrozebeke
			COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr. J. Giezentanner	NAME OF FOREIGN OFFICIAL DR. Sofie Hyberechts & Dr. Lic. A. Destickere	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

**COMMENTS:**

- 05, a. Numerous sanitizers were not maintained at the required temperature (82C) in the slaughter and product shipping rooms.  
b. The sanitizing facility for knives in slaughter and product shipping rooms was designed in such a way that it was not possible to sanitize knife completely and effectively. Neither establishment nor GOB inspection officials took corrective action.
- 07, a. Gaps at the bottom of door in the hog stunning room were not sealed properly to prevent the entry of rodents and other vermin.  
b. Approximately 4 by 8 feet opening through the ceilings to outside at the carcass conveyor hoist in the carcass holding room was not sealed properly to prevent the entry of birds, dirt, dust, insects, and other vermin. Establishment officials ordered correction.
17. Dripping condensate, from overhead refrigeration units, ceilings, pipes, and beams that was not cleaned/sanitized daily, was falling onto hog carcasses, in the coolers. Neither establishment nor GOB inspection officials took corrective action.
18. Overhead pipes, supports, beams, rails and ceilings in the slaughter room, coolers, and product shipping rooms were observed with accumulations of dust, dirt, and black discoloration, rust, dried pieces of meat, and fat. Establishment officials ordered correction.
19. Dried pieces of meat, blood, product residues from previous day's operation were observed on containers for edible product in the slaughter and head boning rooms. Grease and black discoloration was observed on meat hooks in the carcass holding room. Neither establishment nor GOB inspection officials took corrective action.
26. A few employees' were observed using unclean containers for storing extra knives and using them without washing/sanitizing during the operation in the slaughter room. Neither establishment nor GOB inspection officials took corrective action.
27. Numerous hog carcasses were observed with rail dust, oil, grease, and toe nails, and two carcasses with fecal contamination in coolers. Establishment officials ordered correction.
28. a) Fore feet of hog carcasses were contacting platforms and employees' boots at the carcass trimming, carcass retained, carcass grading, and carcass pre-evisceration stations in the slaughter room; b) Automatic viscera conveyor was observed with ingesta, fecal contamination, fat, and blood after washing/sanitizing in the slaughter room; c) Dirty water was dripping from employees' platform onto conveyor belt for viscera underneath at the evisceration station. Neither establishment nor GOB inspection officials took corrective action in each case..
29. a) Automatic carcass splitting saw was not sanitized completely and effectively between each use; b) An employee was not sanitizing knife between each use during carcass stitching in the slaughter room. Neither establishment nor GOB inspection officials took corrective action in each case..
- 33,34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not maintained by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment; b) GOB inspection officials were identifying the pre-operational and operational sanitation deficiencies but any corrective actions taken were not being maintained.
76. Monthly supervisory visits were conducted between two to three times per year.
80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, and inadequate inspectional controls, the sanitation status of this establishment is not equivalent to that required in the U.S. program and HACCP programs noncompliance with FSIS regulatory requirements. All the above deficiencies were discussed with Dr. Sofie Huyberechts, and Dr. Lic. A. Destickere, District Director and they agreed to remove Establishment EEG-93 from the list of establishments eligible to export meat and meat products to the United States, effective August 9, 2001.
82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		08/09/2001	Est. EEG-93 N.V. Westvlees		Westrozebeke
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. F. Choudry & Dr. J. Giezentanner		DR. Sofie Hyberechts & Dr. Lic. A. Destickere		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 U	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 U	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 U	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 U	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 O
Over-product ceilings	17 U	Returned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 O
Product contact equipment	19 U	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 O	HACCP	82-U
Personal hygiene practices	26 M	Ingredients identification	53 O		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 O		



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		08/20/2001	Est. EEG-93-1 N.V. Westvlees		Westrozebeke
NAME OF REVIEWER Dr. FAIZ R. CHOUDRY		NAME OF FOREIGN OFFICIAL Dr. Sofie Huyberechts & Dr. Lic. A. Desticker		COUNTRY BELGIUM	
CODES (Give an appropriate code for each review item listed below)		EVALUATION			
A = Acceptable      M = Marginally Acceptable      U = Unacceptable      N = Not Reviewed      O = Does not apply		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable			
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 U	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 U	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 U	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 U	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 U	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 U	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 M	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP
Personal hygiene practices	26 U	Ingredients identification		53 O	
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	08/20/2001	Est. EEG-93-1 N.V. Westvlees	CITY Westrozebeke
			COUNTRY BELGIUM
NAME OF REVIEWER Dr. FAIZ R. CHOUDRY	NAME OF FOREIGN OFFICIAL Dr. Sofie Huyberechts & Dr. Lic. A. Desticker		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

07. Gaps at the bottoms of door in the edible product storage and packaging rooms were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
- 17.a) Dripping condensate, from overhead refrigeration units, pipes, and protective covering that was not cleaned/sanitized daily, was falling onto hams and exposed edible products, in the coolers. Neither establishment nor GOB meat inspection officials took corrective actions.
- b) Fat, pieces of meat, mold, and rust were observed on the ceilings in the carcass cooler, boning room, offal room, and offal packaging room.
18. Dust, dirt, rust, grease, and black discoloration were observed on overhead pipes and rails in the coolers and boning rooms.
19. Dried pieces of meat, blood, fat, grease, dirt, product residues from previous day's operation, and with deep cuts were observed on numerous plastic containers for edible product, bins, conveyor belts, racks, and working tables in the boning rooms, offal cooler, offal room, and packaging room.
21. A build up of dust or debris and cobwebs, unused pieces equipment, dead flies and other insects and wet packaging materials were observed in the dry storage room. There was no partition between dry storage room and shipping room to prevent the entrance of rodents and other vermin. Packaging materials in the maintenance room next to boning room and product packing room were found with dust, grease, wet, dead flies and other insect.
26. Several employees were not observing good hygienic work habits to prevent direct product contamination such as: picking up pieces of meat from the floor, picking up dirty label from the floor, picking an object from the floor and, without washing their hands, handled edible product in the boning room.
27. Hog carcasses were observed with grease, toenails, and oil in the coolers and also boneless meat was observed with grease in the boning room.
28. Door in the boning room opened upward and wet floor below the door was potential in dripping dirty droplets of water onto employees' clothes when passing through the doors. Edible offal was being washed in a "common bath" without a continuous flow of water.
30. a) Exposed edible product was contacting walls, floor, and containers for inedible product in the boning room. Occasionally neck area of hog carcass was contacting employees' platforms at the two carcass receiving stations in the boning room.
- b) Pork skin saved for edible purpose was not handled in a sanitary manner such as containers with product and without product were stored outside in the premises.
31. Product that contacted the floor was not reconditioned in a sanitary manner before being added to the edible product such as numerous dirty pieces of meat and pieces of meat with abscesses were collected in the same container. Reconditioning table was found with grease, dirt, and pus and table was not washed/sanitized before using.
33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment.
43. Containers for edible and inedible product were not identified in the boning. Some containers were cross utilized.
76. Monthly supervisory audits were conducted between two to three per year.
80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, and inadequate inspectional controls, the sanitation status of this establishment is not equivalent to that required in the U.S. program. All the above deficiencies were discussed with Dr. Sofie Huyberechts; Dr. Lic. Guy Lagae and Dr. Lic. A. Desticker and they agreed to remove Establishment EEG-93-1 from the list of establishments eligible to export meat and meat products to the United States, effective August 20, 2001.
82. FSIS basic regulatory requirements of HACCP program were not met.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		08/16/2001	Est. CEE-135 S.A. Detry Freres		Aubel
					COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr.J.Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Sofie Huyberechts & Dr Ph.Dubois, Director		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 U	Effective maintenance program		33 M	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment
Pest --no evidence	07 U	Operational sanitation		35 U	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 U	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 U	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP
Personal hygiene practices	26 M	Ingredients identification		53 O	
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 O	

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)		08/16/2001	Est. CEE-135 S.A. Detry Freres	Aubel COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr.J.Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Sofie Huyberechts & Dr Ph.Dubois, Director		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

05.a) Sanitizers were not maintained at the required temperature (82C) in the slaughter room. Establishment officials took corrective action immediately.

b. The sanitizing facility for knives in slaughter room was designed in such a way that it was not possible to sanitize knife completely and effectively. Neither establishment nor GOB inspection officials took corrective action.

07. Numerous flies were observed in the offal room, edible fat room, casing room, and slaughter room. Establishment officials ordered correction.

17.a) Dripping condensate, from overhead refrigeration units, beams, pipes, ducts, and ceilings that were not cleaned/sanitized daily, was falling onto hog carcasses in the coolers. Neither establishment nor GOB inspection officials took corrective action.

b) Flaking paint, mold, and pieces of fat on the ceilings were observed in the coolers, offal room, casing room, and slaughter room. Establishment officials ordered correction.

18. Overhead rails in the coolers, and slaughter room were observed with grease, and fat.

19. Grease, fat, dried pieces of meat, and dirt were observed on numerous containers for edible product in the offal room, casing room, and offal cooler and were stored on the floor. Black discoloration and grease was observed on meat hooks in the slaughter room. Neither establishment nor GOB inspection officials took corrective action.

20.a) Flaking paint and mold was observed on walls in the coolers, offal room, and slaughter room.

b) The chemicals and other non food compounds were not stored on racks and numerous unused pieces of equipment were stored in such a way that prevented monitoring of pest control. Numerous dead and live flies, other insects and build-up of dirt, dust, cobwebs were observed in the room which had direct access to offal and edible casing room. Establishment officials ordered correction.

26. A few employees were not observing good hygienic work habits to prevent direct product contamination in the slaughter room such as: employees' handling unclean equipment were also handling edible product without washing hands or sanitizing knives. An other employee was observed picking up dirty object from the floor and, without washing his hands, handled edible products. Establishment officials ordered correction.

27. Numerous hog carcasses were observed with oil and grease, and one carcass was observed in the cooler with fecal contamination. Establishment officials ordered correction.

28. a) Fore feet of hog carcasses were contacting platforms and employees' boots at the carcass trimming, head removal, retained rail, and carcass weighing station in the slaughter room; b) Automatic viscera conveyor was observed with ingesta, fecal contamination, fat, grease, and blood after washing/sanitizing in the slaughter room; c) Automatic hooks were found with blood, fat, and grease after washing/sanitizing in the slaughter room. Neither establishment nor GOB inspection officials took corrective action.

33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not maintained by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment; b) GOB inspection officials were identifying the pre-operational and operational sanitation deficiencies but any corrective actions taken were not being maintained.

43. Containers for edible and inedible product were not identified and were contacting each other in the offal room and in the storage room.

76. Monthly supervisory visits were conducted between two to three times per year.

80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, and inadequate inspectional controls, the sanitation status of this establishment is not equivalent to that required in the U.S. program and HACCP programs noncompliance with FSIS regulatory requirements. All the above deficiencies were discussed with Dr.Sofie Huyberechts, and Dr.Ph. Dubois, District Director and they agreed to remove Establishment EEG-93 from the list of establishments eligible to export meat and meat products to the United States, effective August 16 2001.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

08/13/2001

ESTABLISHMENT NO. AND NAME

Est. B-6  
Zwan Division of Hartog Union

CITY  
Schoten

COUNTRY  
BELGIUM

NAME OF REVIEWER  
Dr. F. Choudry & Dr. J. Giezentanner

NAME OF FOREIGN OFFICIAL  
Dr. Sofie Huyberechts & Dr. F. Dingenen

EVALUATION

☐ Acceptable

☐ Acceptable/  
Re-review

☒ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 U	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 U	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 O
Over-product ceilings	17 U	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82-U
Personal hygiene practices	26 U	Ingredients identification	53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)	08/13/2001	Est. B-6 Zwan Division of Hartog Union	Schoten COUNTRY BELGIUM
NAME OF REVIEWER Dr. F. Choudry & Dr. J. Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Sofie Huyberechts & Dr. F. Dingenen		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

17. Leaking water, from overhead dirty pipe that was not cleaned/sanitized daily, was falling onto exposed ground meat in the raw product preparation room. Establishment officials took corrective action immediately.
18. Cobwebs and dust was observed on the ceilings in the sausage room. Establishment officials ordered correction.
19. Grease, fat, dried pieces of meat from previous days' operation, and dead flies were observed on conveyor belts, working tables, meat chopper, meat grinde, and containers for edible product in the processing room. Establishment officials ordered correction.
26. One employee was observed picking up sausages from the floor and added to edible product and, without washing her hands, handling edible product in the sausage preparation room. Establishment officials took corrective action immediately.
28. Water overflow from tank for washing sausages was not directly connected to the floor drain to prevent potential for splashing of dirty water from the floor (cross contamination) onto edible product and employees' clothes in the processing room. Establishment officials took corrective action temporarily and preventive measures were proposed to GOB inspection officials.
33. Establishment officials did not have effective maintenance program that prevents and corrects defects on a timely basis.
- 34,35.a) The daily pre-operational deficiencies were not identified and any corrective actions taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment. The daily operational sanitation SSOP program was not monitored.
- b) GOB meat inspection officials were not adequately monitoring/verifying the adequacy and effectiveness of the pre-operational and operational sanitation SSOP. GOB inspection officials indicated that it would be corrected.
- c) GOB meat inspection officials were not providing daily continuous inspection coverage. Inspector was visiting this establishment between four to six times a month and a few hours each visit. This establishment was operating two shifts a day and meat inspection officials were not covering the second shift.
76. Monthly supervisory reviews were conducted between two to three per year.
80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, inadequate inspectional controls, the sanitation status of this establishment is not equivalent to that required in the U.S. program and HACCP programs noncompliance with FSIS regulatory requirements. All the above deficiencies were discussed with & Dr. Sofie Huyberechts and Dr. F. Dingenen and they agreed to remove Establishment B-6 from the list of establishments eligible to export meat and meat products to the United States, effective August 13, 2001.
82. FSIS basic regulatory requirements of HACCP program were not met.